

SAVORA
catering
& EVENTS

wedding packages



SAVORA by Hakuna Hospitality Group
Crafting Unforgettable Experiences, One Bite at a Time

embrace the moments, savor the memories- experience Savora

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Crafting Unforgettable Experiences, One Bite at a Time

Your wedding is a celebration of love and connection, and at Savora, we believe every detail should reflect that magic—especially the food. With a passion for culinary artistry and a commitment to excellence, we transform your dream day into a sensory masterpiece.

From intimate gatherings to lavish receptions, our experiences are designed to elevate your event. Each dish, thoughtfully prepared and beautifully presented, brings together flavor, creativity, and care, ensuring your guests are delighted and your day is seamless.

Here's how Savora makes your vision come to life:

Personalized Service:

Share your dreams with us, and we'll tailor every detail to your tastes, theme, and budget.

Artfully Curated Menus:

Collaborate with our expert chefs to design a menu that's as unique as your love story.

Stress-Free Execution:

From preparation to service, we handle every aspect, so you can fully embrace the joy of your celebration.

At Savora, we believe your wedding deserves more than a meal—it deserves an unforgettable culinary journey. Let us take the stress out of planning, so you can focus on cherishing every moment.

Book now and let Savora turn your special day into a celebration of extraordinary flavor and lasting memories!



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passed hors d'oeuvres

BEEF, PORK, LAMB

MARINATED TENDERLOIN
on focaccia with creamy horseradish sauce

BEEF CHUCK FLAP STEAK SKEWERS

BEEF BOURGUIGNON
with bacon, onion, mushrooms, in a red
wine sauce served over crostini

LOLLIPOP LAMB CHOPS
with rosemary mint applesauce

CHEESESTEAK EGGROLLS
with spicy ketchup

CARNITA EMPANADA
with pineapple chutney and micro cilantro

PRIMO RIB MINI TACO
braised short rib, fries, pickled cabbage,
beer cheese

BOURBON GLAZED PORK BELLY
sticky & sweet whiskey marinade,
soy, anise, honey

HELLS SLIDERS
angus beef, beer cheese, chorizo, aioli mayo

POULTRY

NASHVILLE HOT HONEY CHICKEN & WAFFLE
SKEWER

CHICKEN EMPANADAS

CRISPY CHICKEN ARANCINI
stuffed with creamy risotto, served with
thyme chicken au jus

TORTILLA SOUP SHOOTERS

DUCK CONFIT CROSTINI
with mango salsa

BUFFALO CHICKEN POTATO SKINS

CHICKEN & CHORIZO MEATBALL
with an orange glaze

SEAFOOD

MINI CRAB QUESADILLAS

HADDOCK & STREET CORN EMPANADAS
with chipotle aioli

SHRIMP CEVICHE CUPS
garnished with a fried tortilla

SEA SCALLOPS
wrapped in bacon

PETITE MARYLAND CRAB CAKES
with smoky onion remoulade

SPICY TUNA TARTAR
with soy sauce, ginger and sesame oil

SPICY SALMON & TEMPURA SHRIMP ROLLS

FRIED LOBSTER AND MAC AND CHEESE BALLS

AGUACHILE
yellow fin tuna, gulf shrimp, avocado, cucumber

VEGAN/VEGETARIAN

FRIED VEGETABLE DUMPLING
with a soy ginger dipping sauce

CHILI RELLENO
with tofu and tomato sauce

BLACK BEAN AND CHEESE TAQUITOS
with chipotle sour cream

MEXICAN CORN FRITTERS
with chipotle aioli

TOMATO BISQUE SHOOTERS
served with a grilled cheese wedge

AVOCADO SUSHI ROLLS

GRANADA BITES
guacamole, bell pepper, pomegranate



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stationary hors d'oeuvres

each station serves 35 guests for one hour

CHIPS AND DIPS

CHOOSE THREE (3)

- pico de gallo
- black bean hummus
- black corn salsa
- guacamole
- olive tapenade
- queso blanco

CHARCUTERIE BOARD

- dried and cured meats
- artisan cheeses
- gourmet mixed nuts
- olives
- dried fruit
- mustard sauce
- cornichons

GRILLED VEGETABLES

- broccoli and cauliflower
- red and yellow peppers
- asparagus
- green and yellow squash
- balsamic glaze

FRESH FRUIT DISPLAY

- berries
- grapes
- cantaloupe
- melon
- pineapple

ASSORTED SKEWER BOARD

CHOOSE THREE (3)

- beef chuck flap steak
- chipotle salsa chicken
- marinated vegetables
- chipotle glazed shrimp

FLATBREADS

- short rib
- americano
- antipasti
- pepperoni

CAMARONES DIABLOS

- crispy shrimp
- fiery chili de arbol
- cool avocado ranch

SLIDERS

CHOOSE TWO (2)

- shaved filet with caramelized onion
- spicy buttermilk chicken
- black bean and corn
- vegetarian cheesy mushroom

GUAJILLO GLAZED WINGS

- honey chipotle wing sauce
- cilantro house blue cheese

PRETZEL NUGGETS

- tequila and lime mustard sauce
- queso blanco
- cinnamon & sugar

SANDWICH DISPLAY

CHOOSE THREE (3)

- torta al pastor
- caprese
- turkey pancetta
- pork tenderloin
- torta ahogada
- seared chicken

SUSHI ROLL

CHOOSE THREE (3)

- yellow fin tuna
- gulf shrimp
- avocado
- spicy tuna or salmon
- tempura shrimp

STREET TACOS

- shrimp
- grilled chicken
- carnitas
- cauliflower

**any of the items listed above can serve as a late-night snack*



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served dinner

choice of salad, rolls, two (2) entrees, one (1) starch, one (1) vegetable, four (4) dessert minis, coffee or hot tea

SALADS

CEASAR SALAD

crisp romaine lettuce, shaved cotija cheese, tortilla strips

SPINACH SALAD

baby spinach tossed with cherry tomatoes, red onion, dusted pistachios, and roasted shallot balsamic vinaigrette

HOUSE SALAD

mixed greens, cucumbers, grape tomatoes, lemon vinaigrette

BEEF, PORK, LAMB

STUFFED GARLIC & HERB ROASTED PORK LOIN

with spinach, oaxaca, and house roasted peppers

BRAISED BONELESS SHORT RIB

glazed with coca-cola chile arbol glaze

STEAK ASADA

marinated ribeye

FILET MIGNON

topped with garlic herb butter and madeira demi-glace

LAMB CHOPS

with rosemary mint applesauce

PRIMO RIB SIGNATURE TACOS (2)

braised short rib, fries, pickled cabbage, cebollines, chipotle aoli, beer cheese

POULTRY

HALF CHICKEN

with fresh pineapple and mango salsa

PROSCIUTTO WRAPPED CHICKEN

with herbed goat cheese

CHIPOTLE CHICKEN PASTA

penne pasta, asparagus, red & green peppers, garlic, red onions, parmesan cheese, and a chipotle glaze

PECAN CRUSTED CHICKEN

with charred shallot demi

GRILLED CHICKEN STREET TACO (2)

marinated chicken breast, salsa taquera



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choice of salad, rolls, two (2) entrees, one (1) starch, one (1) vegetable, four (4) dessert minis, coffee or hot tea

SEAFOOD

GRILLED CRABCAKES

lump crabmeat served with caper remoulade

SEARED SCALLOPS

sweet corn, haricots verts, bell peppers, cherry tomatoes, pancetta and basil

ROASTED SALMON FILLET

finished in a leek & herb butter sauce

BLACKENED SEABASS

with nori and mushroom broth

SHRIMP GOBERNADOR TACOS (2)

shrimp, bacon, grilled onion, roasted poblano, aioli, beer cheese

VEGETARIAN

GRILLED PORTABELLA MUSHROOM

marinated and topped with oven roasted tomatoes, caramelized onions, and gorgonzola

SWEET POTATO STEAK

toasted quinoa, shaved brussels sprout

PENNE PASTA

asparagus, red & green peppers, garlic, red onions, parmesan cheese, chipotle glaze

CRISPY CAULIFLOWER TACOS (2)

mixed cabbage, buffalo sauce, roasted corn, crema, avocado, jalapeno aioli, cilantro

STARCH SELECTIONS

- fried sweet potato fries
- quinoa with herbed mixed vegetables
- parsnip and potato puree
- herb roasted potatoes
- mexican fried rice
- bourbon mashed sweet potatoes

VEGETABLE SELECTIONS

- street corn salad
- grilled asparagus with shaved parmesan
- sauteed haricot verts
- black bean and corn salad
- fried sweet plantains
- house-made corn cake

**ask your catering director about buffet style or family style meals*



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desserts

choice of 4 with served meal | ala carte - \$6/person

DESSERT OPTIONS

- mexican chocolate mousse cups
- mini raspberry cheesecake
- dulce de leche pastry pockets
- chocolate covered strawberries
- fruit tarts
- polvorones
- beignets
- pecan tarts
- creme broulee tart
- brownie
- chocolate churro budino cups
- corn cake skillet

dessert enhancements

DESSERT ENHANCEMENTS

- cupcake tower
- donut tower
- crepe station
- fondue station
- ice cream bar
- waffle station
- whoopie pie station
- assorted candy bar
- smores bar

**chef attendant required at certain stations*

**certain enhancements may require additional rentals*



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dinner stations

RAW BAR

- OYSTERS ON HALF SHELL
- POACHED SHRIMP COCKTAIL
- SEARED TUNA
- CRAB WAKAME SALAD
- SPICY SALMON ROLLS
- AVOCADO ROLLS

CARVING STATION

CHOOSE THREE (3) MEATS

- BRAISED SHORT RIB
- TENDERLOIN OF BEEF
with black pepper horseradish
- OVEN ROASTED TURKEY
with cranberry mayo
- SALMON ROULADE
with apricot and chipotle marmalade
- GRILLED SEASONAL VEGETABLES
- FOCACCIA LOAF

HARVEST BAR

- BARLEY SALAD
- FARRO SALAD
- QUINOA SALAD
- CHICKPEA SALAD
- BLACK BEAN AND CORN SALAD
- FRESH FRUIT SALAD

PHILLY STATION

- CHEESESTEAK
- CHICKEN CHEESESTEAK
- ITALIAN HOAGIE
- TOMATO PIE
- PRETZEL BITES
- ASSORTED TASTYKAKES

PUB TACO BAR

- SHORT RIB
- CARNITAS
- CHICKEN
- BLACK BEANS AND WHITE RICE
- SHREDDED LETTUCE, DICED TOMATOES
- CREMA, SHREDDED CHEDDAR CHEESE
- GUACAMOLE AND PICO DE GALLO
- HARD TACOS AND SOFT TACOS
- HOUSE MADE TORTILLA CHIPS

SLIDER STATION

- CHEESEBURGER
- BLACK BEAN
- BUFFALO SHREDDED CHICKEN
- CHEDDAR MAC AND CHEESE
- SPICY KETCHUP AND AIOLI MAYO
- PETITE BRIOCHE ROLLS

MEDITERRANEAN STATION

- HERB ROASTED CHICKEN
- GRILLED FLANK STEAK
- PEPPERONCINI PEPPERS
- HUMMUS, BABA GHANOUSH
- ARTICHOKE HEARTS AND KALAMATA OLIVES
- FETA CHEESE, CUCUMBERS, CARROTS
- FLATBREADS, PITA BREAD

FAJITA BAR

- STEAK
- CHICKEN
- PORTABELLA MUSHROOM
- ROASTED YELLOW AND GREEN PEPPERS
- PICO DE GALLO, CREMA
- SHREDDED CHEDDAR CHEESE
- FLOUR TORTILLAS & CORN TORTILLA CHIPS



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beverage packages

STANDARD FULL BAR

- choice of two reds
- choice of two whites
- choice of three beers
- soft drinks
- mixers & garnishes
- ice

PREMIUM FULL BAR

- choice of three reds
- choice of three whites
- choice of three beers
- soft drinks
- mixers & garnishes
- ice

STANDARD BEER AND WINE BAR

- choice of two reds
- choice of two whites
- choice of three beers
- soft drinks
- ice

PREMIUM BEER AND WINE BAR

- choice of three reds
- choice of three whites
- choice of three beers
- soft drinks
- ice

specialty cocktails

PINEAPPLE MATADOR

reposado infusion with pineapple, chile guajillo & chile de arbol, agave, agavero orange, fresh lime juice

MOLE OLD FASHIONED

bulleit bourbon, brown sugar, peychauds, bitterman's mole bitters, luxardo cherry

HIBISCUS MARGARITA

teremana blanco small batch tequila, cointreau, hibiscus, fresh lime, simple syrup

PEACH BOTTOMS

larceny straight bourbon, lemon, sage-infused simple syrup, peach nectar, white tea

PURPLE MERMAID

cucumber infused blanco tequila, butterfly pea tea, lavender simple syrup, fresh mint, lime

RED SANGRIA

with fresh fruit and grapefruit soda

FRIDA'S CLOUD

teremana blanco, lavender Infused simple syrup, coconut cream, fresh lime

CLASSIC MOJITO

flor de cana rum, fresh mint, fresh squeezed lime juice, simple syrup, soda

LIMONCELLO FRESCO

vodka, limoncello, lemon, simple syrup, soda water



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specialty mocktails

STRAWBERRY-RHUBARB PUNCH

basil garnish

WATERMELLON-JALEPENO

SMASH

lime garnish

MINT JULIES

lime and mint garnish

PINEAPPLE EXPRESS

coconut water, tamarind, fresh pineapple

STRAWBERRY-TYME COOLER

club soda, citrus, berries, fresh herbs

BLOOD ORANGE SPRITZER

club soda, orange juice, simple syrup

SUNRISE

non-alcoholic sparkling wine, orange juice, grenadine

APPLE CIDER SANGRIA

sparkling water, apples, oranges, pomegranate

beverage upgrades

WINE SERVICE AT DINNER

ALA CARTE

- mixers
- garnishes
- soft drinks
- ice

BEVERAGE STATION

- iced tea
- lemonade
- infused water

CHAMPAGNE TOAST

COFFEE STATION ALA CARTE

- regular
- decaf
- hot tea

HOT CHOCOLATE STATION

- marshmallows
- caramel sauce
- chocolate
- peppermint
- whipped cream



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beverage list

STANDARD

SPIRITS

- absolut vodka
- beefeater gin
- bacardi rum
- captain morgan spiced rum
- jim beam bourbon
- dewars scotch
- jameson irish whiskey
- teremana tequila reposado

WINE - CHOOSE 4

- merlot (red) cloud break
- cabernet (red) mina mesa
- pinot grigio (white) belvino
- sauvignon blanc (white) amaci
- chardonnay (white) common vine
- rose (pink) band of horses

BEER/SELTZER - CHOOSE 3

- miller lite
- dogfish head blue hen
- modelo negra
- corona
- corona lite
- bud light
- big oyster atlantico

PREMIUM

SPIRITS

- grey goose vodka
- bombay sapphire gin
- diplomatica reserva rum
- kracken spiced rum
- makers mark bourbon
- glenlivet (12 year) scotch
- johnny walker black
- casamigos tequila anejo

WINE - CHOOSE 5

- merlot (red) clos de bois
- cabernet (red) alamos
- pinot grigio (white) barone fini
- sauvignon blanc (white) nobilo
- chardonnay (white) fransican
- rose (pink) fleur de prairie

BEER/SELTZER - CHOOSE 4 FROM STANDARD AND/OR PREMIUM

- modelo especial
- 2SP the russian
- dewey orange crush
- 2SP up, up & away
- liquid alchemy cider

**additional items may be available if they are not on this list-
ask your catering director for more details*



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the Savora difference!

MENU

Whether hosting an intimate gathering for a dinner or a grand celebration, Savora Catering will tailor a menu package to suit your dream wedding. If you don't see an item on our menu, please inquire, and we will do our utmost to accommodate your request. Our award-winning chefs will prepare your menu fresh on the day of your event. Many menu items can be made gluten-free, vegetarian, and/or vegan. Please discuss any food allergies with your catering director.

PROFESSIONAL STAFF

We are more than just a caterer – we are your premier concierge event professionals. Lori Seward, our Catering and Events Director, will collaborate with you to meticulously plan your event. She will assist you in selecting a menu and budget that aligns with your company's vision, and will provide a comprehensive, detailed proposal. On the day of your event, one of our professional event managers will be your direct point of contact, ensuring the seamless and flawless execution of every detail. Please note that menu prices do not include labor charges.

RENTAL EQUIPMENT

Savora Catering will coordinate all of your equipment needs with our equipment rental company. Equipment needs might include tents, tables, chairs, linens, glassware, silverware, and cooking/service ware. Please note that rental estimates will fluctuate, depending upon final guest count. Additional fees may apply.

TASTINGS

We recognize the significance of ensuring only the finest food choices for one of the most important days of your life. To this end, we are pleased to offer a tasting session for up to four guests at one of our restaurants. Please consult with your Catering and Events Director to schedule an available time and date.

**Contact our Catering and Events Director today to schedule
your personalized consultation!**

**Lori@savoracatering.com
Call or text (302) 545-8000**

**YOUR UNIQUE VISION, CREATED WITH PASSION.
EXPERIENCE SAVORA!**